



HOW TO MAKE MAPLE CREAM

HOW TO MAKE MAPLE CREAM WITH THE CDL CREAM MACHINE

- 1- Before you start, make sure the cream machine is clean.
- 2- Take a cooking container. It has to be twice as high as the level of syrup you'll put into it. Ideally, the top diameter should be bigger than the bottom.
- 3- Prepare a cooling bath for your syrup. You'll have to put your container of hot syrup in cold water. The bottom of the container has to be elevated for the water to cool that surface too. The water level need to be at the same level has the syrup. Running water has to go in the bath to make sure the temperature of the water stays cold.
- 4- Calibrate the cooking thermometer. Ideally take a maple syrup cooking thermometer. To calibrate, boil water and make sure the needle shows 0°F (where 0°F is 212°F). The use of a second thermometer is recommended to validate the results of the first one.
- 5- Pour the syrup in. For the small cream machine, use 1.25 gallon of syrup and 3 gallons for the big one.
- 6- Ideally cook the syrup on a propane cooker
- 7- Open the gas at maximum
- 8- Put in a table spoon of Kascher anti-foam (2 for the big machine)
- 9- Butter all around the container 1 inch wide above the syrup.
- 10- Put the thermometer in the syrup
- 11- Let the temperature go up
- 12- When the temperature gets to 2°F above the water boiling point reduce the heat to half
- 13- BE VERY CAREFULL, WHEN THE SYRUP STARTS TO BOIL, MAKE SURE IT DOESN'T OVERFLOW, THE FIRE HAS TO BE REDUCED BEFORE IT HAPPENS AND IT HAPPENS VERY FAST. If syrup overflows on the burner, it will burn, very dangerous.
- 14- To help, put in another tea spoon of defoamer or a $\frac{1}{4}$ tea spoon of butter directly in the syrup.
- 15- The boiling should start around 5°F .
- 16- When the boiling bubbles starts breaking when they are small, the syrup is stabilized and you can turn up the heat to maximum again. (around 10°F)
- 17- The syrup will be ready at 22°F above the boiling point.





- 18- Take rubber gloves to handle the container, it's very hot and spilled syrup will go through cloth gloves.
- 19- IMPORTANT, DO NOT GO OVER 22⁰F. IT'S BETTER TO STOP AT 21.5⁰F, IT WILL CONTINUE TO GO UP A LITTLE AFTER IT'S REMOVE FROM THE COOKER. If you go over 22⁰F, the syrup will jam in the machine.
- 20- When the syrup reaches 22⁰F, take the container and dip it in the cold water bath.
- 21- Splash 20 drops of cold water on the surface of the syrup
- 22- Leave the syrup in cold water for at least 4 hours.
- 23- Ideally, let the syrup rest at room temperature for another 4 hours after it's taken out of the cold water. It's going to be a little more fluid to pour in the cream machine.
- 24- Dip the container in hot water for 1 minute before pouring into the cream machine, so it flows better.
- 25- Pour into the cream machine (never go over the hole in the funnel)
- 26- Start the machine
- 27- Throughout the mixing stage, scrape the syrup that sticks on the sides of the cone and push it toward the center of the cone. Also mix the top of syrup with a wood spatula to have a homogeneous cream.
- 28- Let the mixing continue for approximatively 15 minutes. Keep scraping the walls towards the center. NEVER STOP THE MACHINE, IT WILL JAM.
- 29- The cream will be ready when you will stop seeing darker syrup lines on the surface. The surface will become dull (not shiny) and it will create bigger waves on top.
- 30- Open the bottom valve and fill your containers.